

AKITU, CENTRAL OTAGO, NEW ZEALAND

MENTZENDORFF
wine shippers since
1858

PINOT NOIR BLANC

akitu

DETAILS OF PRODUCTION

Established in 2001 and set in the heart of Central Otago's Upper Clutha basin, Akitu's 12-hectare vineyard sits alone at 380 metres above sea level on a stunning north facing slope. Set just minutes from Lake Wanaka the semi-continental climate, with high sunshine hours, hot summers and dry autumns help to create wines of amazing fruit purity and complexity. The vineyard is entirely dedicated to Pinot Noir, block planted in 6 sections on 250 million year old schist soils. The Pinot Noir was picked early on a cold morning and immediately transported to the winery for very gentle whole bunch press cycle while the grapes are cold minimising colour pick up and phenolic extraction from the skins. No SO₂ additions to ensure anthocyanin molecules are not bound up and release after ferment. Cold settling then immediately off to ferment. Neutral yeast to allow the fruit characters to express their character along with cool ferment to retain aromatics. Left on fine lees post ferment for 5 months to build some palate texture.

TASTING NOTES

Bright, pale golden straw with the faintest of bronze hues. The aromatics are subtle and focused, very delicate raspberry sorbet with honeysuckle and mandarin blossom, ripe lemons and hint of musk. While the aromatics are detailed, the fragrance is expansive and dimensional, particularly as the wine warms up in the glass. Beyond the fruit, there is a faint waft of fresh croissants or brioche. The palate dominates with pear and a touch of lime cordial, starting tight and focused then fanning into an array of texture and flavour. The mouthfeel is carried along by assertive yet silky acidity, so juicy that it almost evaporates from the tongue to give an architectural void supported with pillars of flavour and structure. Throughout, there is a savoury line giving umami-like persistence and carry to a tight crystalline finish.

HOW TO SERVE

Optimal temperature to serve this wine is 10 to 12 degrees. Serve with salmon sashimi, salmon confit or salmon caviar.

"IF YOU HAVE NEVER HAD THE PLEASURE OF SAMPLING THE AKITU PINOT NOIR RANGE THEN YOU HAVE YET TO LIVE."

MELANIE BROWN, NZ CELLAR

AKITU PINOT NOIR BLANC 2020

www.akitu.co.nz

VINTAGE 2020
STYLE White
BLEND OF GRAPES Pinot Noir
WINEMAKER PJ Charteris
ALCOHOL 12,7%

